

MONDAY, NOVEMBER 27, 1922.

Special Thanksgiving Menu

Favorite Recipes
By Famous Men



Compiled by Contributors to The Evening World's "Feed the Brute" Feature

Celery Soup

BY GEORGE GAUL
(Actor.)

THIS is how to make a celery soup that will start your Thanksgiving dinner right. The ingredients are:

- 2 cups of celery cut very fine.
- 1 pint of milk and 1 pint of water.
- Salt and pepper to taste.
- 2 tablespoons of butter.
- 3 tablespoons of flour.

The celery must be tender. Add the water, milk and seasonings, and chicken with the butter and flour that have been creamed.

Cranberry Sauce

BY FRANK CRAVEN
(Actor.)

The recipe is very simple. You merely require 5 cups of cranberries, 3 cups of sugar and 2 cups of boiling water.

Pick over and wash cranberries. Put in stew pan, add sugar and boiling water and boil ten minutes. Skim and cool.

Any recipe for cranberry sauce—a highly important feature of the Thanksgiving feast—must include the admonition, "Don't let it boil over." The main thing is to watch it.

Roast Turkey

BY LUTHER BURBANK
(Naturalist.)

For an ordinary ten-pound turkey steam 2½ hours or until the muscles of the leg can be readily pierced with a dining fork. Take steamer from the fire and carefully remove the turkey to the roasting pan.

Meantime prepare the dressing as follows: One loaf of bread, ordinary baker's size, or same amount of other bread. Slice and toast slowly but thoroughly to a light golden color; while hot, spread butter on each slice just as a hungry boy would like it. Place in a deep dish. The cooled giblets, with the juice of one lemon and three whole large onions, should be ground all together in a meat grinder with:

- 1 teaspoon salt.
- ½ teaspoon cayenne pepper.
- 1 teaspoon powdered sage.
- 2 teaspoons summer savory.
- 2 tablespoons sugar.

These should be well sifted and then added to the ground vegetables and giblets, and with the meat juice saved from steaming, thoroughly mixed with the bread and all cut and mashed to about the consistency of thick mush. After filling, the turkey should be placed in an oven not too hot and slowly roasted an hour or more.

Prepared as above, little or no basting will be necessary, but a few thin slices of bacon laid over the fowl will add flavor.

Oyster Dressing

BY JOHN GOLDEN
(Producer.)

To my notion, turkey becomes turkey only when it is properly stuffed with oyster dressing. Mr. Burbank's stuffing is undoubtedly wonderful, but I think that nothing can beat the stuffing made according to this recipe:

- 3 cups of soft bread crumbs.
- 2 tablespoons of butter.
- 1 tablespoonful of finely chopped onion.
- 2 cups of oysters cut in half.
- ½ cup of chopped small celery.

The whole must be thoroughly seasoned as it is in the making.

"Lightnin'" Salad

BY FRANK BACON.
(Written shortly before this famous actor's recent death.)

Take crisp hearts of lettuce, a can of sliced pineapple, cream cheese and half cup chopped nuts. Add a little cream to the cheese and stir in nuts and raisins. Round into individual balls and place on each slice of pineapple. Place on lettuce and serve with mayonnaise dressing.

Mince Pie

BY WALTER RICHARD EATON
(Writer.)

After the grinder firmly to the edge of the table. Then pass the following ingredients through the grinder, and from thence into a large kettle and let the latter simmer on the stove for the best part of a morning, stirring them frequently. Take from the stove and store in stone crocks or glass jars in the dark, and keep tightly covered. When about to fashion a pie, take out

as much of the meat as you desire, wet it with boiled cider and with fresh cider, too, if possible, so that it is not stiff, and bake between the crusts, whose ingredients are given below. Eat hot, with soft dairy cheese and coffee.

The meat should be thoroughly boiled the day before the mince is made, and the cider should be boiled down at home—not bought—until it is the consistency of molasses. Here are the ingredients of the filling:

- 5 cups cooked beef, after grinding.
- 2½ cups suit.
- 7½ cups apples.
- 3 cups cider.
- ½ cup vinegar.
- 1 cup molasses.
- 5 cups sugar.
- ¾ pound citron.
- 2½ pounds raisins.
- ½ pounds small raisins (not to be put through grinder).
- Salt to taste.
- Juice and rind of 2 lemons.
- 1 tablespoon mace and nutmeg (or 2 nutmegs, grated).

2 tablespoons each of cinnamon, cloves and allspice.
2 tablespoons lemon extract.
1 teaspoon almond extract.
3 cups liquor in which beef was cooked.

If you have wine or brandy, put in a cupful after taking from the fire. For the crust take 2 cups pastry flour, sifted, with teaspoon salt, and ½ cup (generous) of lard, mixed in with finger tips till the combination is fine and powdery.

Wet with cold water, mixing with knife, and cutting till you can take the dough from the bowl without sticking to it. Divide in half, pat gently on floured marble slab and roll out thin. Lift lower crust carefully, place in tin and trim off edges. Roll out from trimmings a strip half an inch wide and place on top of lower crust around edge, first wetting edge slightly with cold water. Put in filling, place upper crust on top, first wetting edge of rim slightly with cold water, press together with tines of fork and trim off overhanging of upper crust. Bake in hot oven till brown. (Copyright, 1922, by the Bell Syndicate, Inc.)

Exercise Chart—No. 5

By Doris Doscher

The Evening World's Physical Culture Authority and Lecturer for the New York City Board of Education



Knee Raising Exercise.

- 1—Stand in correct position; place hands on hips.
- 2—Bend right knee quickly toward chest.
- 3—Replace.
- 4—Bend the left knee toward chest and repeat alternately twenty times to a rapid count.

Save This Chart and Watch for the Sixth One in Next Monday's Evening World.

THE above exercise is the fifth of a series being demonstrated by Miss Doscher in the Washington Irving High School gymnasium every Saturday at 2:30 P. M. Charts of these exercises are published on this page of The Evening World the following Monday. Clip them out, save them and complete the set. These exercises are also being broadcasted by radio from W O R, Newark, every Thursday, from 8 to 8:15 P. M.

Maxims of a Modern Maid

By Marguerite Mooers Marshall.

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When a woman tells her husband that she hopes he'll be happy with some one else if anything happens to her, she's at least 99 per cent. certain that nothing ever will!

If a child cries for the moon some one knows enough to tell him where he gets off, but if a woman cries for it, her husband says: "Yes, darling, it's a shame you have to go without it, and I'll do some night work and see if I can't earn some extra money to get it for you."



While every woman is doing her seasonal autumnal rearranging of reasons for thankfulness, she shouldn't forget to set down the item that she DIDN'T marry the first boy who ever kissed her.

A man tells you he has no use for women, and you know it is in this fashion that his vanity complex reshapes the cruel truth that women have no use for him.

Sometimes a cat says "miao! miao!" and sometimes she wishes she were like you and didn't CARE how fat she got!

If the old-fashioned woman was house-proud, the modern woman is house-impatient. Her house chains her to so many places where she doesn't want to stay, and its ever-yawning maw deprives her of so many joys she might otherwise obtain.

Now that the fashion has changed, all the little girls are finding that it's easier to get it bobbed than to get it back.

What the cynic wonders, when one woman speaks admiringly of another, is whether she wishes to impress him with her friend's charms, or with her own broad-mindedness and magnanimity.

The only love-letters worth keeping are the kind it isn't safe to keep

Can You Beat It!

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By Maurice Ketten



Look Your Best

Doris Doscher's Answers to Readers' Questions.

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DEAR MISS DOSCHER: My hair was bobbed about a month ago. Shortly after it began to fall out. Do you think this is due to my having had it bobbed? I have used a bottle of hair tonic, but it did not help. Could you please suggest something to stop its falling out and also something to make it grow thicker? I. H.

I hardly think having it bobbed would have caused your hair to fall out. There is a lack of proper circulation in your scalp, which can be overcome by the proper massage. A little vasoline or olive oil may be massaged in each night, and if you brush and air your hair regularly, I think you will find the growth increasing and the hair not falling out.

DEAR MISS DOSCHER: I am fifteen years old, height 5 feet 5 inches, and weight 125 pounds. Kindly let me know what my weight should be and how to obtain it without ruining my health. CHUD.

You are very tall for your age, and though you are heavy, you are not fat. You are underweight for your height. However, at your age, it is late this as I doubt if you will grow any more. All you can do is to see that you have a good, balanced diet, sufficient exercise, and a sleep that will give you rest and strength.

DEAR MISS DOSCHER: I am a girl fifteen years of age, 5 feet 4 inches tall and weigh 135 pounds. Please tell me how much I should weigh. Also, when I put powder on my nose it makes it look as though I have all little lines there. I tried putting cold cream on, but to no avail. MARCEL B.

You are tall for your age, and though you are heavy, you are not fat. You are underweight for your height. However, at your age, it is late this as I doubt if you will grow any more. All you can do is to see that you have a good, balanced diet, sufficient exercise, and a sleep that will give you rest and strength.

The Jarr Family

By Roy L. McCardell.

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"SAY, dearest, Rangle 'phoned me his wife's out and he wants me to come over a little while this evening," said Mr. Jarr in a heart-tugging manner the other night after supper.

"Go by all means!" replied Mrs. Jarr, but she said it in a most unpleasant manner.

"But, if you don't want me to I won't go," remarked Mr. Jarr. "Oh, don't do anything strange or unusual," said Mrs. Jarr. "I am used to being alone night after night. Of course, your friends come first, and poor Mr. Rangle will be so lonesome. Not that I believe a word of it, however."

"Well, you needn't, then!" exclaimed Mr. Jarr in a huff. "So, after some more discussion pro and con, Mr. Jarr attending to the car, he went over to Rangle's."

"Come, let's play some cards," suggested Mr. Rangle. "I haven't a pipoch deck. Well, play crummy?" "All right, a penny a point," said Mr. Jarr, who, though on pleasure bent, was of sportive turn.

If there is one game as stupid and tiresome as a two-handed game of crummy, there is none more so. Not even any home law in the house, Mr. Rangle and Mr. Jarr did not know it. They played gloriously some twenty games. Mr. Jarr being 42 ahead, and Mr. Rangle was just about to hand over the 42 when his wife entered, and Rangle promptly won the money.

"Well, I do think," said Mrs. Rangle, "that you might have made less mess." Look at that! "All right, a penny a point," said Mr. Jarr, who, though on pleasure bent, was of sportive turn.

The Sewing Basket

Bandanna Handkerchief for Your Head.

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THE bandanna is having all sorts of attention this season. So get out that old one which you had been saving for just this occasion. Twist it into a hat, if you will. You will be right in style when you walk upon the street in that new plain suit.

Twist it just a little differently, letting the top of your head dressed head emerge and you will have something for wear with your black velvet evening dress.

If you wish you can wear it for a scarf with that heavy topcoat that needs a little color to bring out its own interesting lines.

Or you can twist it round that old hat with a faded down turn and make a colorful lot of trimming when it may happen to need.

Courtship and Marriage

By Betty Vincent.

A SILENT SUITOR.—FOR DEAR MISS VINCENT—For over a year I have gone about steadily with one young man. He says he adores me, but we are not engaged. It is only understood that we shall marry some day. He seems very reluctant that any one should know we intend to marry. If an outsider asks if we are engaged he either avoids the answer or half denies it. I am French and warm-hearted and I cannot understand this. My father tells me it is a man's way, yet if he loves me why will he not admit it he is engaged?

G. G.

IF your father thinks his son has a hard time, no wonder. The average man is able to judge another very well as to character and good intentions. ALWAYS ENGAGED.—"Dear Miss Vincent—Last summer I met a girl at a summer resort and liked her immensely. She asked me to call when I returned to the city. I did call and asked her to accompany me to a theatre, setting the date. She said she was engaged for that particular night but would go some other time. Every time I call her on the phone to make a date she says she is engaged for that evening. Do you think she is kidding me? She is a wonderful girl and I admire her greatly. X. Y. Z."

The only way to find out if she is sincere and really wishes to go out with you is to let her set her own date. If she refuses to do this you may know that she cares for some one else.

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